



COMMERCIAL KITCHEN FOOD SAFETY WORKSHOP APRIL 27TH, 2018

9:00 AM – 3:00 PM CENTRAL

UT/TSU MONTGOMERY COUNTY EXTENSION OFFICE
1030 Cumberland Heights Road, Clarksville, TN 37040

REGISTRATION INFORMATION:

Cost: \$10/person or \$15 per couple (can pay at the door; MUST PRE-REGISTER)

Pre-register by April 20th, 2018 by contacting the Montgomery County Extension office at 931-648-5725 or kkean1@tnstate.edu

Workshop Agenda:

- 8:00am – 8:45 am: Registration
- 8:45 am: Welcome (workshop coordinators)
- 9:00am – 9:45 am: How to create a Farm Food Safety Plan: Nathan Miller, Extension – Food Safety, University of Tennessee Extension
- 10:00am – 10:45 am: Selling Food in Tennessee: Shanna Lively, TN Department of Agriculture, Food Administrator
- 11:00am – 12:30pm: Commercial Kitchen Use and Guidelines; Tour of Montgomery County
Commercial Kitchen: Tamera Adjei, UT Family Consumer Sciences Agent/Montgomery County
- 12:30pm – 1:00 pm Lunch-provided onsite
- 1:00 pm – 1:45 pm: Compliance for Emerging Food Entrepreneurs: Aliyar Fouladkhah, Assistant Professor, Tennessee State University, College of Agriculture
- 2:00 pm – 2:45 pm: Best Management Practices for Food Safety on the Farm, Karla Kean, Extension Montgomery County
- 2:45 pm – 3pm: Wrap-up & Evaluations

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